



**COCOA
NECT.**

Finca Aguas Claras, Colombia



REGION: Meta

VARIETY: Criollo & Forastero

SOURCE: Finca Aguas Claras Estate

FERMENTATION: Fully controlled, 3 staged wooden box system, for 8 days

FLAVOUR NOTES: Chocolate, fresh fruits, citrus notes and nutty flavours

CERTIFICATIONS: None

THE STORY BEHIND THE BEAN

When working with Finca Aguas Claras cocoa, it's hard to imagine that this estate in Central Colombia has only planted their first cocoa trees seven years ago. In this short time, the team managed to build a burgeoning cocoa business and produce beautiful beans, despite being in an area which until recently was a major conflict zone.

The Meta region first and foremost is a stunning region. Part of the Llanos tropical grassland plain, its distinct wetlands which are created during the wet season, are home to over 70 different species of water birds. The region's warm climate, averaging 29° C throughout the year, is favourable to the birds and perfect for the cultivation of tropical food crops.

The region is known for its beauty, but also as one of the countries' post-conflict zones, as it was heavily affected by guerillas and illegal drug trading in the past. With

living circumstances improving and a very fertile land, many ambitious agriculturists have started to settle down in this area and plant fruit trees, palm oil and cocoa.

Henry Guiza Santamaria set up his farm in the municipality of Fuente de Oro in 2011, and called it Finca Aguas Claras. The farm already had some fruit plantations, and he experimented with different crops including fine flavour cocoa. As cocoa doesn't thrive in the full sun, Henry chose to plant banana plants and citrus fruit trees alongside the young cocoa trees. These would not only function as shade trees, but also positively influence the flavour of the cocoa.

After Henry's passing following an unfortunate accident, his son Harvey continued his father's work. An agronomist himself, Harvey currently runs the 20ha estate with help from technician Joacqin Gil, and 10-15 employees. Harvey, Joacqin and the rest of the team, work hard to preserve the unique flavours of these criollo/forastero hybrid varieties.

For the fermentation, Finca Aguas Claras built a box system. The fermentation process takes up to 8 days during which keeping an even temperature is of the utmost importance. ▶

Drying of the beans takes place on wooden tables, under the bright sun, though they are shielded by a plastic cover to prevent rain from damaging the beans. Drying the beans for 5 days after the fermentation, ensures the maximum humidity level of the beans lowers to 7 percent.

Although the cocoa crops are relatively young, Finca Aguas Claras has already decided to put their focus on cocoa. Parts of the farm where they cultivated palm oil before, have now been planted with new cocoa and citrus trees. In this decision, they were aided by the strong collaboration with neighboring farmers in the area. Farmers that are cultivating the same variety of cocoa and with the same devotion to the post-harvest treatment. And most importantly, farmers that share a drive to constantly improve and keep up the high standards for this unique cocoa.

The outcome of Finca Anguas Claras' devotion to fine flavour cocoa are beautiful fruity beans. We can't wait to taste all the different translations of this cocoa.



REVIEW BY



Sophie Jewett
from York Cocoa House

We've found the Meta cacao to have a flavour that just reminds me of a baked spiced banana loaf, it's delicate and creamy with a really low astringency. It's beautiful to discover such characterful flavours in the cacao that's clearly been cultivated and kept so diligently. We're looking forward to exploring more interesting combinations marrying our own dishes with the cacao from Meta."

TASTE PROFILE

The Finca Aguas Claras beans express a rich bouquet of fruity flavours, the same you may encounter sipping a glass of fine port. The cocoa will wrap you in warm and intense flavours of dried cherries, raisins and caramel.

Let these great beans warm your heart, sit back and wait for the incredible fresh aftertaste.

CHOCOLATE:

ACIDITY:

BITTERNESS:



COCOA NECT.

Connecting the world of Cocoa